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**A Culinary Revolution**

*Master of Meat, Chef Natsasi Noo-in will bring her brand of tantalising fusion to Nipah and Étoile*

**KUALA LUMPUR, 24 June 2025** – EQ will play host to meat maestro and Thai chef Natsasi Noo-in (Chef Natt) from 25 to 29 June 2025 in an exclusive collaboration with Meat and Livestock Australia which will see the renowned Lady Butcher presenting her brand of tantalising fusion cuisine at both Nipah and Étoile. Chef Natt is Meat and Livestock Australia's beef ambassador, and Thailand's best-known sustainable meat pioneer. During her five-day guest residency, she will showcase her butchery expertise and mastery of meat with special menu items at Nipah and a one-day guest stint at Étoile.

As a PhD scholar, and the acclaimed Chef Proprietor of Lady Butcher, her restaurant in Nonthaburi, outside Bangkok, Chef Natt thrives on innovation, passion, and the relentless pursuit of excellence. With over 15 years' experience in the study and mastery of red meat,

Chef Natt has redefined sustainable butchery, combining scientific precision with artistic creativity to elevate Australian beef preparation into an unparalleled dining experience.

An innovator in Stagionello technology and the Cuomo Method, she approaches meat with the rigour of a scientist and the intuition of a chef. "Choosing ingredients is like choosing a partner - Australian beef is my perfect match." This mantra reflects Chef Natt's commitment to quality, sustainability and zero-waste cooking, ensuring that every cut - from ribeye to shank - is transformed into crave-worthy culinary art.

Chef Natt's accolades speak for themselves. She has collaborated with Michelin-starred chefs, pioneered the use of farm-to-table meats and championed the harmony of flavour and texture in every dish. Her Bangkok restaurant, Lady Butcher, is a testament to her vision - where butchery meets fine dining and every plate tells a story of craft, heritage and innovation.

"Bringing Chef Natt to Nipah is not just about a meal - it's about an exchange of knowledge, a celebration of craftsmanship, and a bold step forward in culinary excellence," said Justin Lee, General Manager of EQ, "Food is more than sustenance - it is a cultural bridge, a learning opportunity, and an artistic expression. By hosting Chef Natt, we are showcasing world-class culinary talent in our local dining scene, empowering our chefs with cutting-edge techniques and sustainable practices, and delivering unparalleled value to guests seeking premium, thoughtfully crafted cuisine."

"This is more than a dining event - it is a culinary movement. Join us as we explore the future of meat, the art of butchery, and the joy of exceptional food with my talented teammates here at EQ," adds Chef Natt. Chef Natt will present her incomparable feast for the senses, bringing together tradition meets innovation with a taster buffet dinner at Nipah restaurant from 25 to 28 June 2025, followed by a semi-buffet brunch at Étoile on 29 June 2025.

Her creations will include Australian beef carpaccio with jaew dressing, Thai-spiced Australian braised beef with rice noodles, Wagyu steak with makwaen jaew sauce, grilled Australian beef in banana leaf and Australian beef gaeng om.

The Nipah buffet featuring Chef Natt's fusion of flavours is priced at RM198 per adult and RM99 per child from 6 to 12 years. The Étoile semi-buffet brunch is priced at RM158 per adult and RM79 per child from 6 to 12 years. Places are limited, and reservations are highly recommended. For bookings, please contact +60 12-583 5319 via WhatsApp or email [dineateqkl@kul.equatorial.com](mailto:dineateqkl@kul.equatorial.com)

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## **About Meat & Livestock Australia (MLA)**

Meat & Livestock Australia (MLA) works in partnership with the Australian Government and the red meat industry to foster the long-term prosperity of the Australian red meat and livestock industry by providing research, development, and marketing services that contribute to producer profitability, sustainability, and global competitiveness. MLA carries out marketing activities to grow domestic and international demand for Australian red meat in more than 100 markets and to increase access to exports, including in Singapore.

Website: [www.mla.com.au/](http://www.mla.com.au/)

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## **About EQ**

EQ, an integral part of the Hotel Equatorial legacy, celebrates its fifth decade in hospitality. It holds the title of Malaysia's #1 City Hotel in the Travel + Leisure Luxury Awards Asia Pacific (2022–2025) and has been Kuala Lumpur's top-rated hotel on TripAdvisor since 2019.

Occupying the upper floors of the award-winning 52-storey Equatorial Plaza, the hotel boasts 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars, such as the Bottega the lounge, Nipah the all-day dining restaurant, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish bar with outdoor seating offering panoramic city views. This five-star property is Green Building Index (GBI) Goldcertified, placing it among Malaysia's most energy-efficient and sustainable buildings. Additional facilities encompass the exclusive Sanctum wellness and spa, a 25-metre infinity pool, a Vitality Jacuzzi®, and a cutting-edge fitness centre.

Website: [www.eqkualalumpur.equatorial.com](http://www.eqkualalumpur.equatorial.com)

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WeChat: 吉隆坡 EQ 酒店

RED: 吉隆坡 EQ 酒店

For press enquiries and interviews, contact:

Lily Sun (Ms.), Director of Marketing Communications and Public Relations

Tel: +6012 855 0417

Email: [lilysun@kul.equatorial.com](mailto:lilysun@kul.equatorial.com)

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: [audreylee@kul.equatorial.com](mailto:audreylee@kul.equatorial.com)